



SDI Review Form 1.6

Journal Name:	Asian Journal of Biology
Manuscript Number:	Ms_AJOB_36091
Title of the Manuscript:	Food preservatives and their uses: A short report
Type of the Article	Short communication

General guideline for Peer Review process:

This journal's peer review policy states that **NO** manuscript should be rejected only on the basis of '**lack of Novelty**', provided the manuscript is scientifically robust and technically sound. To know the complete guideline for Peer Review process, reviewers are requested to visit this link:

(<http://www.sciencedomain.org/page.php?id=sdi-general-editorial-policy#Peer-Review-Guideline>)

PART 1: Review Comments

	Reviewer's comment	Author's comment (if agreed with reviewer, correct the manuscript and highlight that part in the manuscript. It is mandatory that authors should write his/her feedback here)
Compulsory REVISION comments	<ul style="list-style-type: none"> -The author was interested to develop the chemical preservative. The title must be more precise as chemical food preservative. -In the abstract why the author pay the attention on beverages while other food is concerned by preservatives 	<p>We appreciate the kind comments of the esteemed reviewer. We have made the required changes as suggested in the revised manuscript.</p> <p>We feel we discussed on food preservatives as a whole, so we didn't change the title as suggested by the esteemed reviewer. We have modified the abstract</p>
Minor REVISION comments	<ul style="list-style-type: none"> -Fig 1 does not add any significant information and can be deleted -The author must precise that the nisin is produced by <i>Lactococcus lactis</i>, which is lactic acid bacteria. <i>Lactococcus lactis</i> must be written in italic -The author reported "To make the packaged food quality stable for a reasonable time period preservatives are often used in different quantity and concentrations". This idea need more detail and references . -The author reported "Antimicrobial preservatives reduce the microbial spoilage of foods by inhibiting the contamination and growth of bacteria, yeasts and molds. Benzoates (E210 -E219), Sorbates (E200 – E209), Nitrates (E240 – E259), and Sulfites (E220 – E229) come under such groups of microbes. which microbes ????? -the author reported "Sorbates like Potassium Sorbate, Sodium Sorbate are use as the preservatives in products having high pH value up to 6.5". please give references -The author reported "It is highly effective on the gram positive bacteria and their spores you need to support your idea by references . -The author reported "Nisin is a polypeptides containing about 34 nos. of amino acids -The author must give more precision on antioxidant uses with references -The author don't precise what meaning by" All preservatives cause hyper activity on regular usage" 	<p>The figures highlights important preservation techniques and chemicals used in food and beverages industries and therefore cannot be deleted</p> <p><i>Lactococcus lactis</i> has been made italic</p> <p>More detail and references has been added</p> <p>The line has been changed</p> <p>References has been cited</p> <p>References has been cited</p> <p>Correction had been made</p>
Optional/General comments		